

Garlic-Infused Parmesan Popcorn Recipe

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Prep Time: 5 mins.

Cook Time: 15 mins.

Total Time: 1 hour and 20 mins.

Servings: 2-4

Ingredients:

1/4 cup olive oil

4 cloves garlic

1/3 cup popcorn kernels

2 Tbsp. butter, melted

1/4 cup grated parmesan cheese

1/2 tsp. pepper



Peel the garlic cloves and gently smash them to release their flavors while still holding their shape.

Place the olive oil and garlic cloves in a small saucepan and warm over medium heat until the oil begins to bubble around the garlic. Turn the heat to low and continue to very gently simmer the garlic for 10 minutes. The garlic should be only slightly browned. Do not let it burn!

Take the pan off the heat and let it sit and steep for one hour.

Discard the used garlic.

In a large saucepan or pot, add the flavored olive oil and 2 or 3 kernels. Warm over medium heat until the kernels pop, then add in the rest of the popcorn. Cover.

Leave over medium heat until the popping stops, gently shaking the pan now and then. This should take only a couple of minutes.

Once the popcorn is done, transfer it to a large bowl. Drizzle the melted butter over the popcorn and mix well to coat all the pieces.

Mix the parmesan and pepper in a small dish, then sprinkle over the popcorn. Mix well. Store loosely covered.